

APPETIZERS

BAVARIAN PRETZEL BITES

Freshly cooked, tossed in hickory smoked sea salt and served with warm melted cheese dip and smoked ale mustard sauce **9**

TUNA TARTAR TACOS*

Finely chopped Sushi Grade Yellow fin tuna served in three crispy Wonton taco shells served with Asian slaw tossed in peanut wasabi dressing with a side of sesame ginger sauce **12**

MEATBALL AND RICOTTA SKILLET

Homemade meatballs, marinara and mozzarella topped with Ricotta, Parmesan, and fresh basil served with garlic bread **10**

HOUSE-MADE POTATO CHIPS

Hand cut and fried fresh, then dusted with ranch seasoning and served with ranch and blue cheese **7**

SAN ANTONIO NACHOS

Pulled pork, queso, corn tortilla chips, black bean and corn salsa, pickled jalapeños, charred tomato salsa and chipotle drizzle **12**

FRIED PICKLES

Marinated Mount Olive pickle chips lightly fried and served with creole mustard sauce **8**

WARM PIMENTO CHEESE SKILLET

Topped with smoked bacon and garlic herb bread crumbs served with crackers and warm tortilla chips for dipping **9**

COCONUT SHRIMP

six black tiger shrimp coated in shredded coconut and lightly fried, drizzled with raspberry glaze, served with Orange Marmalade dipping sauce **13**

CHIPOTLE CHICKEN TAQUITOS

Chicken simmered in chipotle sauce, mixed with pepperjack, cheddar and mozzarella, rolled in soft flour tortillas and lightly fried served with homemade salsa and sour cream **11**

CHIPS AND DIP

Homemade fire roasted salsa, fresh guacamole and melted queso dip, served with warm crispy tortilla chips **11**

GRILLED VEGETABLE QUESADILLA

Mushrooms, baby spinach, roasted peppers, zucchini, squash, goat cheese and mozzarella cheese on a whole wheat flour tortilla served with homemade salsa and sour cream **11**

VILLAGE GRILL WING CORNER

Served with baby carrots, celery sticks, and your choice of ranch or blue cheese dressing.

Traditional

8 wings **10** | 15 wings **16**

Boneless

10 boneless **10**

Your choice of Mild or Hot Buffalo, Homemade BBQ, Parmesan Caesar, Buff-A-Que, Ghost Chili, Thai Chili Sauce or Sesame Ginger

SOUPS & SALADS

FIVE ONION SOUP GRATIN

Served with a garlic crouton, topped with mozzarella, swiss and fresh scallions **7**

BISON AND BEEF CHILI

Homemade, slow cooked and seasoned to perfection - topped with melted cheddar cheese, and scallions **7**

Jalapeños and sour cream available upon request

SOUP OF THE DAY

Chef's creation using fresh quality ingredients served with something crunchy **5**

HOUSE SALAD

Mixed greens, fresh tomato, red onion, cucumber, cheddar cheese, garlic croutons. Served with your choice of dressing **8**

QUICHE AND SALAD PLATE

Your choice of tomato-basil and mozzarella Quiche or Quiche Lorraine, (bacon, caramelized onion and Swiss cheese) baked in a puff pastry crust and paired with a house or Caesar salad or bowl of soup of the day **13**

WARM GOAT CHEESE SALAD

Mixed greens, roasted beets, roasted red peppers and fresh green beans tossed in a lemon vinaigrette and topped with warm crusted goat cheese **12**

SESAME CRUSTED TUNA*

Sesame crusted Sushi grade yellow fin tuna cooked rare and thinly sliced served over a Napa cabbage and romaine lettuce salad tossed in Peanut wasabi dressing topped with crispy wonton strips **16**

Substitute grilled shrimp or chicken for no charge

PRETZEL CRUSTED CHICKEN COBB

Crispy pretzel crusted chicken, romaine, blue cheese crumbles, egg, bacon, tomato, cucumber, guacamole, choice of dressing **16**

CHICKEN SALAD PLATE

White meat chicken with sundried cranberries and celery in a light dressing. Served with fruit, side salad and crackers **14**

SOUTHWEST CAESAR

Chopped Romaine tossed in Chipotle Caesar, topped with fresh black bean and corn salsa, shredded cheddar, fresh tomatoes, guacamole and crispy tortilla strips **11**

WRAP IT UP

Choose any of our Entrée Salads and have it wrapped in a whole wheat tortilla with a house side for only **1.99**

ADD TO ANY SALAD

Grilled or Blackened Chicken, Pretzel Crusted Chicken, Homemade Chicken Salad, Sliced Fresh Roasted Turkey Breast **\$4**

Black Bean and Veggie Patty **\$4**

Grilled or Blackened Shrimp, Grilled or Blackened Salmon*, Blackened or Sesame Crusted Yellow Fin Tuna* (served Rare) **\$6**

8 oz Grilled N.Y. Strip Steak* cooked to your liking **\$10**

HOUSE-MADE DRESSINGS

Caesar, Ranch, Blue Cheese, Balsamic Vinaigrette, Fresh Lemon Vinaigrette, Fat Free Raspberry, Honey Mustard, Key Lime and Garlic Vinaigrette, Southwest Caesar, Peanut Wasabi

HOUSE SIDES / \$4

French Fries • Side Salad • Side Caesar • Mashed Potatoes • Cajun Fries • Jasmine Rice • Soup of the Day • Homemade Ranch Potato Chips • Roasted Vegetables • Chilled Black Bean and Corn Salad • Roasted Potato Medley • Fresh Coleslaw

PREMIUM SIDES / \$6

Sweet Potato Steak Fries • Green Bean Almondine • Mac and Cheese Gratin • Fresh Fruit • Crock of Chili • Five Onion Soup • Asian Broccoli

MINI SALADS / \$6

Southwest Caesar • Skinny Spinach • Goat Cheese • Cobb (no chicken)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Identification of the animal-derived foods in a menu or other listing by asterisking them to a footnote that states that the items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.

CLEAR CONSCIENCE

Dishes that are light, healthy, and still delicious.

SKINNY SPINACH SALAD

Spinach, pineapple, cantaloupe, strawberries, crunchy granola, almonds, goat cheese, fat-free raspberry vinaigrette 12

BLACK BEAN BURGER

Housemade black bean and veggie patty, lettuce, tomato, fresh guacamole served on a brioche bun with chipotle mayo, served with your choice of House Side 13

BLACKENED SALMON

6oz salmon filet served over grilled vegetables and topped with baby spinach, diced fresh tomatoes, pesto, and a balsamic reduction 16

PALEO BURGER*

Ground Angus Beef served bunless over lettuce and tomatoes. Topped with an egg, smoked bacon, guacamole and served with a side salad with your choice of dressing 15

THAI CHICKEN LETTUCE WRAPS

Finely chopped chicken breast, celery, and carrots sauteed in a Thai chili and Soy glaze served with Asian slaw in a Peanut wasabi vinaigrette, with fresh romaine lettuce wraps, and crispy Chinese noodles 14

Substitute chopped Shrimp for an additional 3

SHRIMP STIR-FRY

Sauteed black tiger shrimp, mushrooms, broccoli, roasted peppers sauteed in a Ginger, Teriyaki, and Peanut sauce tossed with baby spinach and Napa cabbage all served over Jasmine rice 19

BLACKENED CHICKEN

Blackened all natural chicken breast served over a bed of grilled vegetables topped with baby spinach, fresh tomato, Pesto, and Balsamic reduction 16

BURGERS & SANDWICHES

Served with your choice of house side

VILLAGE GRILL BURGER*

Ground Angus Beef topped with lettuce, tomato, red onion, and pickle chips 11

CHEF'S BURGER*

The Village Grill Burger topped with pimento cheese, sauteed onion, mushrooms, bacon, Buff-A-Que glaze 15

BREAKFAST BURGER*

The Village Grill Burger topped with grilled ham, bacon, Swiss and a sunny side up egg 15

NC BISON BURGER*

Fresh and lean Buffalo patty, topped with lettuce, tomato, onion, and pickle chips 16

MEMPHIS SMOKEHOUSE BURGER*

The Village Grill Burger topped with pulled pork, bbq sauce, smoked bacon, cheddar cheese and crispy fried onion straws 15

Substitute grilled or fried chicken breast to any burger for no additional charge

ADD TO ANY BURGER

Caramelized Onions, Sauteed Mushrooms, Bacon, Jalapeño Bacon, Fried Egg, Fresh Avocado, Chili, Pulled Pork BBQ, Cheddar, Blue Cheese Crumbles, Pimento Cheese, Pepper Jack, Mozzarella, Swiss, White American \$1 / each

PULLED PORK SANDWICH

Tender pulled pork with our homemade BBQ sauce, coleslaw, pickle chips and crispy fried onions piled high on a toasted roll 13

CHICKEN SALAD BLT WRAP

Our delicious chicken salad, romaine, bacon, tomatoes, and ranch dressing wrapped up in a whole wheat tortilla 13

ANGRY B.L.T.

Grilled multigrain bread with melted pepperjack cheese, homemade Jalepeno bacon, lettuce, tomato, and chipotle mayo 13

TURKEY B.L.T

Sliced fresh roasted turkey breast, crispy smoked bacon, lettuce, tomato, and a cranberry mayo on toasted multi grain bread 13

PRETZEL CORDON BLEU

Crispy pretzel crusted chicken, lightly fried with melted swiss, grilled ham, and smoked ale mustard sauce 14

MEATBALL SANDWICH

Homemade meatballs, marinara, Mozzarella and Parmesan, piled high on a toasted hoagie topped with fresh basil 13

BLACKENED TUNA WRAP

Thinly sliced Blackened Yellow fin tuna, baby spinach, Napa cabbage, cucumbers, peanut dressing, and wasabi sauce wrapped in a whole wheat tortilla 16

HOUSE SPECIALTIES

Add Soup of the Day, House or Caesar Salad for \$4

CEDAR PLANK SALMON

Fresh salmon filet roasted (and served) on a Cedar plank with roasted beets, potato medley, wilted baby spinach in warm lemon vinaigrette 19

AVOCADO CHICKEN

Boneless chicken breast seared, then simmered in a avocado cream sauce. Served over jasmine rice with roasted vegetable medley 17

GRILLED YELLOWFIN TUNA*

Sushi grade Yellowfin Tuna Char grilled rare and served sliced thin over Jasmine rice with a side of our Asian broccoli 22

SWEET POTATO CRUSTED GROUPER

Filet of grouper crusted with shredded sweet potatoes served on top of baby mixed greens, fresh apple slices, red roasted peppers, diced Roma tomatoes, and poached green beans and dressed with a toasted garlic and key lime vinaigrette 19

BBQ MAC

Pork BBQ simmered in a Pimento cheese sauce tossed with Cavatappi Pasta then topped with melted cheese, crsipy onion straws, smoked bacon, all drizzled with BBQ sauce 16

NY STRIP STEAK*

16oz horseradish marinated NY Strip Steak char grilled to your liking and served with creamy mashed potatoes, grilled vegetables, and toasted garlic bread 25

SPAGHETTI AND MEATBALLS

Spaghetti simmered in our fresh Marinara then topped with a generous portion of our homemade meatballs. Served with toasted garlic bread, Parmesan, and Ricotta 16

SHRIMP SCAMPI

Black tiger shrimp sauteed with toasted garlic, simmered in a light white wine, lemon, and butter sauce tossed with fresh spinach and spaghetti served with garlic bread 19

→ Remember to ask your server about our delicious homemade desserts.